

龙虾的诱惑

In the mood for Lobster

四川豆花饭莊
Si Chuan
Dou Hua
Restaurant



Available till 14 January 2019
6.30pm to 9.30pm

Monday - Friday
Available for dinner only

Adult: \$98 | Child: \$48

Saturday, Sunday
and Public Holidays
Available for lunch and dinner

Adult: \$108 | Child: \$50

*Minimum of four adults to dine
Child refers to 12 years old and below*

top@sichuandouhua.com | 6535 6006
Prices are subject to 10% service charge and GST



ONE SERVING PER PERSON (每人限点一次)

龙虾珍菌鱼标羹

Braised Lobster and Fish Maw Soup with Wild Mushrooms

UNLIMITED SERVINGS (无限量)

Lobsters prepared in Eight Styles:

黑胡椒

Black Pepper

辣椒

Chilli

上汤焗

Poached in Chicken Consommé

剁椒豆酱蒸

Chopped Chilli with Bean Paste

泰式辣味

Thai Style

白胡椒

White Pepper

避风塘炒

Sautéed Deep Fried Lobster

豉油皇

Superior Soy Sauce

Appetisers

1. 夫妻肺片

Sliced Beef & Tripe in Chilli Sauce

5. 泡椒木耳

Marinated Black Fungus with Chilli Padi

2. 蒜泥白肉

Sliced Pork with Minced Garlic and Chilli Sauce

6. 四川泡菜

Sichuan Preserved Vegetables

3. 重庆口水鸡

"Chong Qing" Chilled Chicken in Spicy Bean Paste

7. 黄金脆鱼皮

Fish Skin with Salted Egg

4. 姜茸海蜇

Marinated Jellyfish with Spring Onions and Ginger



Seafood

8. 百香果虾球
Deep-fried Prawns with Passion Fruit Sauce
9. 青芥末虾球
Deep-fried Prawns with Wasabi
10. 酸汤鱼片
Boiled Sliced Fish in Preserved Chilli Broth
11. 蜜汁脆炸苏东仔
Crispy Baby Squid with Honey
12. 金目鲈 (水煮/油浸)
Seabass
(Boiled in Sichuan Pepper Sauce or
Deep-fried in Soy sauce)

Meats

13. 水煮牛肉片
Boiled Sliced Beef in Sichuan Pepper Sauce
14. 姜葱爆牛肉
Sliced Beef with Spring Onions and Ginger
15. 回锅肉
Stir-fried Sliced Pork with Leek
16. 重庆辣子鸡
"Chong Qing" Diced Chicken with
Spicy Dried Chilli and Peppercorn
17. 菠萝咕嚕肉
Sweet & Sour Pork with Pineapple
18. 脆皮烧鸡
Crispy Roasted Chicken

Bean Curd and Vegetables

19. 蒜子上汤浸苋菜
Poached Spinach with Diced Garlic in Superior Stock
20. 葱油小芥兰
Stir-fried Baby Kai Lan in Onion Oil
21. 椒盐脆炸豆腐
Sautéed Bean Curd with Salt and Pepper
22. 麻婆豆腐
Homemade Bean Curd with Spicy Minced Meat Sauce
23. 干煸四季豆
Stir-fried French Beans with Minced Pork

Rice & Noodles

24. 四川担担面
Sichuan Dan Dan Noodles
25. 四川炸酱汤面
Sichuan Minced Meat Noodles Soup
26. 上海炒乌东面
Stir-fried Udon in Shanghai Style
27. 蟹肉炒饭
Fried Rice with Crab Meat
28. XO酱萝卜糕
Stir-fried Carrot Cake in XO Sauce

Desserts

29. 枸杞甜豆花
Homemade Fine Bean Curd with Wolfberries
30. 四川锅饼
Sichuan Pancake